

Betty's Honey Apricot Glazed Apples



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In this video, Betty demonstrates how to make Honey Apricot Glazed Apples. This apple dish is a great accompaniment for pork. You may enjoy serving it with your Easter Ham!

Ingredients:

- 1 Granny Smith apple, unpeeled, cored, and cut into ¼-inch slices
- 2 Gala apples, unpeeled, cored, and cut into ¼-inch slices (You may use another variety of tart red apples, if you prefer.)
- ½ cup orange juice
- ¼ cup honey
- 2 tablespoons apricot preserves

In a large saucepan, combine slices of Granny Smith apple and Gala apples. Add ½ cup orange juice and bring to a boil over medium heat. Add ¼ cup honey and 2 tablespoons apricot preserves. Simmer, uncovered, about 5 minutes, or until apples are tender. Pour into a nice serving bowl and serve immediately. These Honey Apricot Glazed Apples go well with pork chops and ham. You will love them on your Easter table with sliced, baked ham! Enjoy!!!
--Betty ☐